

Chip Skillet Balls

½ cup chocolate flavor baking chips

½ cup sugar

2 eggs, well beaten

1 teaspoon vanilla

1 cup chopped walnuts

2 cups sweet crisp rice cereal or pre-sweetened wheat puffs

Combine chips, sugar, and eggs in a skillet. Cook over medium heat, stirring constantly until mixture thickens, about 5 minutes. Remove from heat. Add vanilla and nuts. Carefully stir in cereal. Cool slightly. Moisten hands in cold water and roll mixture into small balls. (If necessary, chill for a short time before shaping.) Store in refrigerator, tightly covered. Makes about 3 dozen confections.